CARNATIONS—DELPHINIUMS—ADVERTISING FARM PRODUCTS

LAYERING CARNATIONS.

Carnations throw up the stem in early summer on which the bloom is produced. Simultaneously with this development a cluster of low shoots are produced around the base, which the florists call "grass." By summer the grass shoots are strong and the production of plants from them may begin.

There may be only one tuft of grass on a plant, consisting of a central stem thickly covered with leaves. Usually there are several of these tufts, two or three strong and several weaker ones. The weak stems should be cut out altogether.

The layers will root quicker if a little good rich loam mixed with sand is placed where the stems are to be rooted. The soil about the plants is apt to be stiff and wet, which means that the layers will root slowly.

Pull off the leaves on the lower part of the grass stems and just below the remaining leaves at the tuft or crown at the third or fourth joint pass the blade of a sharp knife into the lower part of the stem and draw it up through the joint, half way only through the stem, being careful not to sever the stem from the plant. The object is to cut through the joint in the stem so as to form a tongue or hanging slice, which should be drawn gently open before the layer is pegged down on its mound.

Pegs may be made from small twigs bent over in the form of hairpins to hold the layers firmly in the soil. Unless firmly secured the wind will be likely to whip them about so the layers will not remain in place long enough to take root.

Peg for carnation layers—carnation in "grass." Cutting ready for setting out—layer pinned down in good soil.

Layering done in August will produce plants that will make good roots before autumn. With suitable soil they will form a strong cluster of fibres in six weeks, so by the middle of September they will be ready for separation from the parent.

In the garden carnations should be given an open and well drained location where neither stagnant air nor moisture will remain about the roots. Light loamy soil is preferred by the carnation, but the plants thrive in heavy soil if it is well drained. Where very best results are desired trenching should be resorted to a few weeks before planting, enriching the soil heavily with manure.

Layering can be commenced as early in the season as the stems are long enough to operate with.

Carnations root readily from cuttings made from parts of the stem severed transversely just below a joint. The lower leaves should be shortened and the cuttings firmly inserted, the soil made firm about the base or end of the cutting by pressing the soil about it with a blunt stick inserted diagonally. The cuttings root readily in a cold frame. With a little care they can be rooted in a shady spot in good soil in the garden, but not every one will succeed in this.

The soil in which cuttings or layers are started should not be allowed to dry out.

An English writer says of cuttings: "While in one garden the cuttings may be inserted almost anyhow and with little or no care 90 per cent. or more will root and make good plants, in another garden the majority will invariably fail, even though the utmost care and skill be bestowed upon them."

Carnations are being bred toward long, strong stems and away from fragrance and productiveness of bloom.

Witch grass, Panicum capillare, is an annual and it is one of the most troublesome weeds of lawns, gardens and farm fields. The time to fight next season's crop is right now. If it is kept cut down so it cannot go to seed there will be no crop next year. It is called old witches' hair because the seeds are borne on brown hairlike tufts that blow about in the autumn, scattering the seeds far and wide. The seeds germinate next year wherever they lodge and make trouble for the gardener and farmer. When kept closely cut the plants seed very close to the ground and must be watched carefully to prevent the seed forming. It catches in the crevices of stone walks and makes a determined effort to produce its seed. Out of consideration for neighbors, if for no other reason, it should be exterminated.

POTATO BALLS.

GARDEN DEPARTMENT, THE SUN—In looking through my patch of potatoes I found a number of plants bearing potato balls.

Will you please tell me how to preserve the balls for seed, and whether there is any demand for them and where they can be sold?

WILLARD MIELENZ.

SOUTH NORWALK, Conn., July 29.

Allow the potato seed balls to remain on the plants until the vines are fully matured and begin to dry. Then pick the seed balls and spread them out in a dry place that is well ventilated for a few weeks. Then crush the balls carefully and squeeze out the seeds in water and wash them until they are clean. Spread the seeds out thinly on paper or sheets in a dry, well ventilated place and stir them frequently.

A. T. Cook, Hyde Park, N. Y., buys potato seed. State quantity and variety of potatoes that produced them.

SEED BALLS.

EDITOR OF THE SUN, Garden Department—*Sir:* Last December the Garden and Farm Section of the Sunday SUN had an account detailing a series of observations on potatoes raised from a seed ball. The observations therein detailed were continued during 1918 and it will interest E. J. W. (see SUN of even date), to learn that the vines grown from the tubers there described have shown a marked tendency to produce and ripen large seed balls. At the present moment on this desk are thirteen seed balls which were gathered as the parent stalks died down and other seed balls remain to be gathered. Not having dug the patch the grade of the crop cannot be stated. That of 1917 was high.

DUTCHESS COUNTY GARDENER.

BEACON, N. Y., July 30.

Potato seed balls are not uncommon and potato seed is not expensive. One dealer in New York State handled thirty bushels of potato seed balls last season.

Seedsmen sell potato seed for ten cents a paper.

NEW HYBRID DELPHINIUMS.

The new hybrid delphiniums are among the finest plants for the herbaceous border. Their tall branching spikes of single or double flowers in all shades of blue, mauve and violet make them conspicuous in June and July. When well grown the flower spikes reach a height of six to ten feet, with flowers covering them for two or three feet or more.

There are numerous varieties and all are excellent. The flowers in some are closely set, forming a mass of color, while on others they are loosely borne.

As soon as the flowers fade the spike should be cut down and any dead leaves removed, being careful not to remove any live leaves, which are necessary to the plant's welfare. Then give the plants a good soaking with water and follow this the next day with a liberal dose of weak liquid manure, repeating the dose of tonic a few days later. The blossoming season will be prolonged and a display of flowers will also be produced in the late summer.

Propagation of named varieties is by dividing the roots in autumn or spring, but a nice lot of plants can be raised from seed. It can be sown now and the plants may, if grown on vigorously, give a few flowers next year; but they will not be at their best until the third season. Seed saved from established plants should be sown when ripe in the autumn.

A good compost for raising the seedlings consists of three parts loam, one part leaf mould and one part coarse sand. Fill the pots or pans with this compost, sow the seeds thinly and cover them very lightly. If a cold frame is at hand stand the seed pans in it and keep covered until the plants appear.

Prick off the plants into other pots as soon as they can be handled and grow them on in the frames, where they should be kept over winter. In the spring when growth has started plant them out in good soil, very deeply dug and well manured, and they will develop rapidly.

Seeds may be started in a carefully prepared bed in the garden, kept shaded with brush or papers until the plants are up. If the sun is very hot shade may be required during the middle of the day until the plants are strong. The soil must be kept moist at all times; to permit it to dry out means the loss of the plants. The young plants can be thinned out and grown on where they are or transplanted to the permanent bed. In winter they will require the protection the first year of about three inches of hay or straw.

Sift coal ashes over the crowns of the plants in the late autumn and in May dig in about the plants finely ground bone meal.

Plants of the leading varieties may be purchased from florists and pot grown plants may be safely set out now.

JELLY.

Good jelly is dependent upon the proper combination of pectin, acid, sugar and flavoring substances. Of these the fruit furnishes all but the sugar. Pectin is the substance contained in the pulp and skins which causes the jellying when it is cooked out of the fruit. The raw juice pressed from the fruit does not contain it in large amounts ordinarily.

Certain fruits, as currants, crab apples, under ripe grapes, sour apples, raspberries, blackberries, blueberries and green gooseberries contain both pectin and acid in sufficient quantities ordinarily for the making of good jelly. Others, such as pears, quinces and sweet apples, contain sufficient pectin, but not enough acid; and still others, as strawberries and cherries, have acid enough but not sufficient pectin.

Jelly may be made from those which lack pectin, however, by adding the cooked out juice from pectin containing fruits. Likewise, fruits having sufficient pectin but not enough acid may be used for jelly making by adding the juice of some sour fruit, such as lemons or sour apples. The juice from which jelly is made should be as tart as a good sour apple.

Preparing the Juice.

Wash the fruit, remove stems and decayed portions, and cut large fruits into small pieces. Do not peel, unless citrus fruits, as lemons or oranges, are being used, in which case the yellow portion only should be removed, leaving the white, which is rich in pectin. When juicy fruits are being employed add just enough water to prevent burning while cooking. In using those which are not very juicy, cover them with water. Cook slowly until soft and strain through a bag made of flannel or double thickness of cheesecloth. Do not use pressure if a clear jelly is desired.

Stand for holding straining bag, designed by U. S. Department of Agriculture.

The consistency of jelly prepared from fruits having sufficient pectin and acid is dependent upon the amount of sugar used. Too little sugar results in a small quantity of jelly, which is tough and unpleasantly sour. Too much sugar, on the other hand, gives a larger volume of jelly, but it is soft and will not "stand alone." Jelly which is tender and yet holds its form when taken from the glass is what is desired, and this will be obtained by carefully adjusting the amount of sugar to the kind of juice used. Juice rich in pectin and having sufficient acid will, as a rule, give best results if equal measures of sugar and juice are used. If the juice is more watery a smaller amount of sugar is required—three-fourths as much, or perhaps less.

Wire holder for straining cloth—rests upon top of kettle—sold by department stores for 30 cents.

Experiments indicate that the best time to add the sugar to the juice is when the boiling process is approximately half done. The sugar should be hot when put into the boiling juice in order that the latter may not be cooled too much, and a good way to heat the sugar is to spread it on a plate or pan and heat in the oven with the door open, being careful that it is not allowed to scorch. Skim the juice before adding the sugar.

The boiling time varies with different juices and is dependent upon several factors. The greater the proportion of sugar to juice, the shorter time is required; a thin juice requires more time for concentration to the "jelling point." From eight to thirty minutes should be sufficient. In no case should simmering for hours be allowed, as the pectin is destroyed by this long continued heating with the acid, and no amount of heating thereafter will cause the material to "jell." Make the process as brief as possible.

Wire holder for straining cloth—stands on its own base, on which a kettle is placed—sold by department stores for 50 cents.

When the "jelling point" is reached the material should be removed from the fire as soon as possible. Testing the material at intervals by removing a small quantity and allowing it to cool is likely to result in overcooking. A better way is to observe carefully, by frequent tests, the time when the jelly sheets off, or breaks off, when allowed to drop from the stirring spoon. Remove from the fire at once, skim carefully, and pour into hot, freshly sterilized jelly glasses. Cover to protect from dust and put in a cool place to allow the jelly to "set." When cool, pour hot melted paraffin over the top of the jelly to seal, and then put on the tumbler cover. Store in a cool, dark, dry place. Sterilize the jars before using by boiling for fifteen minutes.

Currants, crab apples, underripe grapes, sour apples, raspberries, blackberries, blueberries and gooseberries make good jelly.

FRUIT CONSERVES.

Conserves are fruit products prepared by combining several different kinds of fruits which blend well. Where small fruits are used in the preparation, these are sometimes used whole, or they may be cut into small pieces, as is done with the larger varieties. Raisins or nuts, or both, are sometimes added. These add desirable flavors and increase the food value of the product. Conserves are used as condiments and make excellent spreads for sandwiches. In preparation, enamel or agate ware vessels should be used.

The wash boiler arrangement illustrated in THE SUN of June 16 will be needed in preparing the conserves. It consists simply of a wash boiler or some other large vessel with a tight fitting cover. In this place a false bottom of slats or wire mesh to keep the bottles off of the bottom of the vessel, so the water will circulate under the bottles when they are in the boiler, otherwise the bottles will break.

The boiler is filled so the water will come up to the top of the cans that are to be placed in it. The tops of the cans are screwed down slightly but not tight, before the cans are placed in the water. The cans are filled with fruit and then boiled for the time specified in the directions. This is called processing. The cans, rubbers and tops should be boiled (sterilized) for fifteen minutes before they are filled with fruit.

Plum Conserves.

Four pounds of plums, three pounds of sugar, one pound shelled nuts, two oranges, one pound raisins.

Remove the seeds and chop the plums. Peel the oranges and slice thinly one-half of the peels. Mix the chopped plums, orange pulp, sliced orange peel, sugar and raisins and cook altogether rapidly until thick as jam. Add the nuts five minutes before removing from the fire. Pack hot into sterilized jars, seal and boil (process) in hot water bath for ten to fifteen minutes for half pint jars, and thirty minutes for pints.

Grape Conserve.

Three pounds grapes, one pound sugar, one-half pound finely ground raisins, two oranges, one-half pound finely ground nuts. Take sound, ripe grapes, weigh and pulp them. Separate the pulp from the skins and heat the pulp and juice until the pulp breaks down enough to liberate the seeds. Remove seeds by passing through a colander. Grind the skins, add one-half pint water for each six pounds of fresh fruit, and cook until quite tender. Mix skins and pulp together and add for every three pounds of fresh fruit one scant pound of sugar, one-half pound of finely ground raisins, the pulp of two oranges and one-fifth of the ground peel of one orange. Cook this mixture approximately one hour over an oven, slow fire until thick as jam. Then stir into the mixture one-half pound of ground nut meats. After again allowing it to boil for about five minutes, remove from the fire, and pack hot into freshly sterilized half pint jars and seal at once. Pint jars may be used if desired. Boil (process) the half pint jars for fifteen minutes in hot water bath, and the pint size jars for thirty minutes.

Medley Conserve.

Two pounds peaches, one and one-half pounds quinces, one and one-half pounds pear, one pound apples, three lemons, sugar. Wash, peel and core or stone the fruit. Pass through a food chopper and weigh. For each pound of fruit allow three-quarters of a pound of sugar. Put fruit and sugar in alternate layers in a bowl and let stand over night. Place the fruit, the pulp of the lemons and one-half the rind of the lemons sliced thin into the preserving kettle, and boil until the mixture is thick as jam. One cup of scalded, chopped nuts may be added if desired, five minutes before removing from the fire. Pack hot into hot sterilized jars, and seal at once. Boil (process) half pint jars in hot water bath for fifteen minutes, and pint jars for thirty minutes.

HOW TO GET SUGAR FOR CANNING.

Estimate the amount needed. Sign a card at the grocer's stating that the amount purchased is for canning.

If part of the sugar is not used it should be reported or returned.

Grocers are permitted to supply what sugar is needed for canning when the purchaser signs the canning card issued by the Food Administrator.

No kitchen is too small for canning fruits and making jams and jellies.

The New York State Fair this year will be a great patriotic demonstration. Every farm is practically a military base contributing to the sustenance of millions of American and allied soldiers. The United States Government will cooperate with the State Fair management to make this a great Liberty exposition.

NOT TRUE.

A reader in Massachusetts inquires whether statements made in the book "The Human Side of Trees" are true.

The purple saracenia's pitchers are not filled with clean, delicious water. No tree yields wine directly. The sap of the cow tree may have the exact appearance of cow's milk, but it is exceedingly doubtful that it has "all the qualities of cow's milk." The South American acacias may give an electric shock when touched, but it would be so slight a shock, if any, that it would not be noticeable.

The statement that "scientists admit that trees have their laws of marriage and courtship" is pretty broad. Who are the scientists who admit it? Can all my botanies be at fault?

Books of this kind are entertaining but often wofully misleading in regard to statements given as scientific facts.

Have plenty of jam, jelly and marmalade for the children's lunches. Less candy and more wholesome sweets will be better for the little folks.

Poisoned bran bait has proved to be a simple, reliable and cheap method of destroying grasshoppers. It is made up as follows: Wheat bran, twenty-five pounds; Paris green or crude arsenic, one pound; lemons or oranges, six finely chopped fruits; low grade molasses, such as refuse from sugar factories, or cattle molasses, known as "black strap," two quarts; water, two to four gallons. The bran and poison are thoroughly mixed while dry, the chopped fruits are then added, and lastly the molasses and water are poured over the bait and the whole thoroughly kneaded. A coarse flaked bran is most desirable, although where this cannot be obtained easily ordinary middlings or alfalfa meal may be substituted. A low grade, strong smelling syrup or molasses is essential to the entire success of the undertaking. Crushed ripe tomatoes, watermelons or limes may be substituted for the lemons or oranges, if necessary.

Five to seven pounds of the mixture should be estimated for an acre.

In applying the poisoned bait in orchards avoid distributing it close to the trees because severe injury to fruit trees occasionally results from heavy applications of arsenicals.

Apply the bait in the early morning.

ADVERTISING IS JUST "BUSINESS NEWS."

By S. ROLAND HALL.

A number of years ago a dairyman with a farm just outside of Philadelphia was producing a considerable lot of butter from a herd of Holsteins, cattle that were not so well known in those days as they are now.

This dairyman's place was thoroughly modern. Though silos were then comparatively unknown in the East, he had one and he fed his Holsteins on silage during the winter. His cows were housed comfortably. The cream was separated from the milk with the most improved separator. The farm had an attractive name, and it seemed that its product should sell readily and at a good price. Yet the butter didn't go when it was placed in the Philadelphia market, though a well known brand of butter was commanding a fancy figure in this same market.

The owner finally went to a friend of his, a man employed on one of the Philadelphia newspapers, and who later became one of the best known department store advertising men in the country. "I want you to help me build up regular buyers of my butter," said he, and he told his story. The newspaper man said that he had never in his life tried to sell butter, but that he would do his best.

The newspaper man took careful account of the methods followed at the dairy farm as related by the dairyman, and finally went out and had a first hand look at things. Then he looked into the history of the Holstein breed. He found so much of interest and so many good reasons for buying this particular make of butter that he could not see how any one would want any other butter so long as a pound of this kind was on sale. He tried some of the butter himself—a good thing to do whenever you are trying to make other people believe what you advertise.

Equipped with interesting information, he then had a little drawing made of a Holstein cow, and he wrote a series of little newspaper advertisements in the form of stories about Holsteins and methods followed at this dairy farm in producing butter. At the top of each advertisement appeared this plain illustration of the Holstein, with her strong black and white coloring and her big bag. At the end of each story he told on what market days the butter would be for sale and the price. On the next market day there was not a pound of butter remaining unsold an hour after business began. There was nothing remarkable about this experience, either. It was just an ordinary illustration of how good farm products can be easily sold when the truth about them is told interestingly and circulated judiciously.

Not every one has enough butter to sell to warrant regular advertisements in a large newspaper, but the method the newspaper man followed is sound and simple, whether you have potatoes, apples, hams, sausage or something else to sell. Think of advertising as news interesting information. Don't conclude that the world knows the interesting facts about the way you produce what you have for sale. Tell them clearly and earnestly. The last is very important, for it does no good to get people to read an advertisement if they don't believe it. Pay particular attention to your headline, for it is on the headline that you must depend mainly to attract attention. Note the following advertisement:

> **FOR SALE**
> Pigeons, Rabbits, Guinea Pigs, Young Dogs. Write for prices before buying elsewhere; postal will be sufficient. No stock is kept at this address.
> **JOHN FRANKLIN**
> Plarktown, Tenn

"For Sale" is too general a heading and does not arrest the roving eye. It would have been better had the headline been "Pigeons, Rabbits, Guinea Pigs, Dogs." "Write for prices before buying elsewhere" is a hackneyed expression, and certainly the last three words of it are inadvisable. The name of the advertiser would be just as effective on the line with the address, and this change would make room for some more details of these birds and animals. People are not usually looking merely for a dog, but are interested in some special breed or type. Now note a better advertisement:

> **DIRECT FROM VIRGINIA**
> **Order today some of my delicious**
> **HAMS**
> All nicely trimmed and smoked with hickory wood. Aged about twelve months, with fine flavor, and weighing from 5 to 15 pounds. Send me trial order and you will become a regular customer, as many Digest readers have. 15c a pound, f. o. b., check or money order.
> **W. S. LINDSEY, ——, Va.**

The text is good, but the advertiser erred in using a ten word headline for such a small card. "Delicious Virginia Hams," well displayed, would have been more effective. A good two line heading for this advertisement would be

DELICIOUS SMOKED HAMS
DIRECT FROM VIRGINIA.

The author of the above article is the advertising manager of one of the largest manufacturing concerns in America, an authority on the subject of advertising. Farmers, gardeners, poultrymen and others can profitably dispose of what they produce by means of small, well worded advertisements in mediums like THE SUN Farm and Garden Department. This department will answer inquiries regarding advertising and assist in making up advertisements without charge.

FARM LABOR SITUATION.

TO THE EDITOR OF THE FARM AND GARDEN DEPARTMENT—*Sir:* I believe that the farm labor situation is far better than we anticipated earlier in the season. There are several reasons for this.

In the first place, the farmers are doing their business on a war basis by decreasing crops such as vegetables and turning to the production of grains, which require far less labor, and I believe this is a step in the right direction.

The city "war gardens" can to a large extent relieve the farmers from growing vegetables.

Another reason why the labor situation is not acute is that the farmers throughout the State to a large extent are helping themselves. This is being done by the more extensive use of labor saving methods and machinery.

I have never seen a year when there were so many three, four, five and even six horse teams worked in the fields of this State.

The tractor companies report that they are swamped with orders. The milk machinery companies are doing a flourishing business. The farmers are also learning the meaning of the word "cooperation."

Many who were short of help during the haying season managed to handle their crops by exchanging work with their neighbors.

The third reason why the farmers are not suffering from lack of labor is that there has certainly started a movement from the city back to the farm. This has been brought about by the increased cost of living in the cities coupled with high wages being paid on the farm.

The experienced farmhand at the present time can get from $50 to $60 a month, together with board, lodging and washing, which I figure is equivalent to $100 a month in the city.

I am of the opinion that this movement will be even more pronounced another year, because with the European and army demand for foodstuffs the cost of living is bound to remain high.

I have felt all through the season that many of the articles in the New York papers were detrimental rather than helpful to the farm labor situation. They have been too sensational and many times have not been altogether truthful.

For instance: One of the New York papers some time ago in the Sunday supplement stated that the boys increased the production of food on Long Island last year 30 per cent. This article was brought to my attention by a Long Island farmer who had been rather closely in touch with the situation.

He stated that this was ridiculous, as only a comparatively few boys were used on the island, and these in many cases failed to make good.

I believe that too much publicity has been given along lines of encouraging men, women and children who have never seen a farm to go out to help the farmers. I have been swamped with letters from all types of people, and mainly young girls, asking for a chance to go out and work on a farm.

The amount of this kind of labor that we have been able to place has been rather limited, with the result that these people feel that they have been fooled and that this great labor shortage that has been talked about is a fake.

I have been all season short of men with farm experience. There are a large number of men in the cities doing work which is really non-essential, or work that could actually be taken over by some one else, and I believe that any publicity that you see fit to give the matter of getting these men back on the farm would be of great service.

J. W. ROBSON,
Farm Help Specialist.

New York State College of Agriculture, Ithaca, N. Y., July 27, 1918.

CHINESE CABBAGE.

A Brooklyn reader wants to know how to cook pe tsai or Chinese cabbage. This vegetable is comparatively new to Americans. Boiled like ordinary cabbage, it is of equal flavor and without the penetrating odor of cabbage. It is also used as a salad and as a slaw. If there are other ways of serving this vegetable THE SUN Garden Department would like the recipes.

NATIONAL WAR EMERGENCY POULTRY FEDERATION.

The following represents some of the more important actions taken at the executive committee meeting of the National War Emergency Poultry Federation during a recent session held at Philadelphia on July 27, 1918. President Hicks, at the request of the advisory council, nominated the following committee chairmen:

Publicity committee, Reese V. Hicks, Browns Mills, N. J.; legislation committee, H. H. Knapp, Tiro, Ohio; educational and statistical committee, James E. Rice, Ithaca, N. Y.; cooperative committee, Harry R. Lewis, New Brunswick, N. J.; transportation committee, George Cugley, Springfield, Ohio.

These committee chairmen will nominate the other members of their committee and they will organize for immediate work. Poultrymen's problems along these lines should be presented to these men immediately.

The executive committee voted to organize and promulgate an educational campaign showing the important food value of poultry and eggs in the human diet.

The educational and statistical committee will compile data relative to these products, and the publicity committee will have charge of all details of publicity.

The secretary was authorized to have a new form of application blank prepared, on the back of which the following appears:

WILL YOU INVEST A DOLLAR

To help teach the public the true food value of poultry and eggs?

To help keep up the demand for poultry and eggs?

To help stop unfair advertising of egg substitutes?

To help make a national survey of the magnitude and resources of our billion dollar poultry industry?

To help maintain national poultry war emergency headquarters at Washington?

To help develop the practice of cooperation in buying and selling in all branches of our poultry industry?

To help insure an adequate supply of feed and supplies at reasonable prices?

To help perfect a national standardization of poultry and egg grades?

Will you invest a dollar and thus become a part of this great national war emergency movement for the development of the poultry industry and for meeting the national food situation?

The National War Emergency Poultry Federation is organized to provide representation during the period of the war for every poultry interest in order to meet a critical national situation. Its function is to protect, promote, correlate and harmonize every branch of the poultry industry, and to be a clearing house for organizations in order to avoid duplication of effort, secure quick action and greater efficiency.

The work of the federation, therefore, is wholly constructive. It seeks to bind together into a solid, organized working unit all national and State poultry organizations and the allied industries.

The federation is founded in the belief that each branch of the industry should have one, and only one, national organization, each retaining full autonomy and responsibility within its field, and that each will be stronger if thus welded together into a federation.

Of far reaching importance and of immediate interest to every one is the fact that the executive committee created the necessary machinery to establish national headquarters at Washington immediately. Reese V. Hicks, president of the federation, was chosen executive manager to assume the duties and responsibilities associated with the establishment and maintaining of national headquarters. Mr. Hicks is now in Washington arranging details and full information regarding this office will be forthcoming promptly. The executive committee authorized the executive manager to issue a news service which will be given wide distribution. This publication is designed to keep the poultry industry of the country informed regarding all up to date and important problems concerning our billion dollar industry.

The question of financial support for the federation's activities was given extensive discussion and a budget approximating $20,000 was adopted to take care of the immediate activities of the federation.

President Hicks and Secretary Lewis were appointed a committee of two on national organization. They are inaugurating at this time a national campaign for membership which will be carefully organized by States and will be carried into every county, township and community in the country.

The motto in the membership campaign is "Twenty-five thousand one dollar members." The details of this membership campaign will be found in the first issue of the news service. The aim of the federation is "Service to the industry and support to the nation."

Get behind and boost!

Poultry yards at this season are likely to be dirty and barren of green foods. Stir the soil by spading it up, sow wheat, oats or other grain and keep green food constantly available.

The Oregons, a breed closely related to the Leghorns, originated at the Oregon State Agricultural College, were leaders at the international egg laying contest at the Connecticut State College the thirty-second week of the contest. At the end of the twenty-first week they were nearly 100 eggs behind and now they are within 36 eggs of the leaders. It looks now as though they would lead in another month.

Chicks are offered during August by E. R. Hummer & Co., Frenchtown, N. J., at greatly reduced prices.

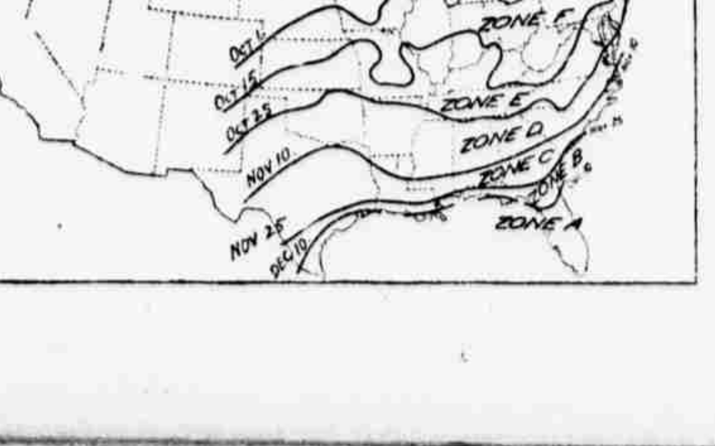
Latest Vegetable Planting Dates for Eastern Half of United States

This table gives the latest safe dates for planting vegetables for fall gardens, based on the map shown below, and also the period necessary for maturity.

Crop.	Zone C.	Zone D.	Zone E.	Zone F.	Zone G.	Period necessary for maturity in any locality. Days.
Bean:						
Bush	Sept. 15	Sept. 1	Aug. 15	Aug. 1	July 15	40 to 65
Pole Lima	do	Aug. 1	July 15	July 1	....	80 to 120
Beet	do	Sept. 1	Aug. 15	Aug. 1	July 15	60 to 80
Cabbage	Sept. 1	Aug. 15	July 15	July 1	June 15	90 to 130
Carrot	do	do	do	do	do	70 to 100
Cauliflower	do	do	do	do	do	100 to 130
Celery	Oct. 1	Sept. 1	Aug. 1	do	May 15	120 to 150
Corn, sweet	Aug. 15	Aug. 1	July 15	do	June 15	60 to 100
Cucumber	do	do	do	do		100 to 140
Kale	Nov. 1	Oct. 1	Sept. 15	Sept. 1	Aug. 15	90 to 120
Lettuce	do	Oct. 15	Oct. 1	Sept. 15	Sept. 1	60 to 90
Parsley	do	Oct. 1	Sept. 1	Aug. 1	July 1	90 to 120
Pea	do	do	do	do	July 15	40 to 80
Potato:						
Irish	Aug. 15	Aug. 1	July 15	July 1	June 15	80 to 140
Sweet	do	July 15	June 15	May 1		140 to 160
Radish	Oct. 15	Oct. 1	Sept. 15	Sept. 1	Aug. 15	20 to 140
Spinach	do	do	Sept. 1	Aug. 15	Aug. 1	30 to 60
Squash:						
Bush	Aug. 15	Aug. 1	July 15	July 1	June 15	60 to 80
Vine	July 15	July 1	June 15	June 1	....	120 to 160
Tomato	Aug. 15	July 15	July 1	June 15		80 to 125
Turnip	Oct. 15	Oct. 1	Sept. 1	Aug. 1	July 15	60 to 80

In Zones A and B many vegetables are planted late in the fall to form the winter garden or early spring garden.

How the Frost Line Moves Southward.



A belated photograph of the New York delegation to the Seedsmen's Convention held in Chicago last June. Right to left—A. Lee Don, W. A. Sperling, George Stumpp, Jr., Alexander Forbes, George G. Stumpp, W. E. Dorey and the garden editor of THE SUN.